

# Christmas Shortbread Cookies

From the LCBO Magazine  
Caleb's favourites!

## Ingredients:

- 3/4 cup granulated sugar
- 2 1/2 cups all-purpose flour
- 3/4 cup rice flour
- 1 tsp salt
- 1 1/2 cup cold unsalted butter, cubed

## Directions:

Preheat oven to 275 F

Add sugar to food processor - pulse to grind to fine.

Add flours and salt - process to blend.

Add cubed butter and process just till combined - DO NOT let form into ball.

Scrape mixture into large mixing bowl. Knead together gently to form dough.

Divide into thirds. Roll out each into circles ~ 1/2 thick.

Cut into shapes with cookie cutters. Place on ungreased baking sheet. Prick with fork. *(alternatively, spread on a large rimmed cookie sheet – cut into bars after baked and cooled a couple mins)*

Bake ~ 25 or 30 mins or till creamy coloured (it will harden as it cools).

Remove from oven and cool few minutes. Transfer to cooling racks to cool completely.

*Can drizzle white or dark chocolate (use a fork) over cookies for nice touch.*